

Homemade Taro Chips

Taro chips are so easy to make at home yourself and you get a lot more than those bags at the grocery store!

Prep Time: 20 minutes

Cook Time: 10 minutes

Total Time: 30 minutes

Servings: 50 chips or more

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INGREDIENTS

- 2 large taro roots, rinsed and peeled then sliced to 1/16-inch thin with a mandoline slicer
- 8 cups canola oil
- Kosher salt

The default measuring system for this website is US Customary. Unit conversions are provided for convenience and as a courtesy only. While we strive to provide accurate unit conversions, please be aware that there may be some discrepancies.

EQUIPMENT

- Dutch oven

INSTRUCTIONS

- 1 Prepare a plate with a couple sheets of paper towels.
- 2 Heat up canola oil to 350 °F in a heavy bottom pot, such as a Dutch oven.
- 3 Once the oil is heated up, carefully place a handful of taro into the pot and fry for 1-2 minutes, flipping them halfway through to ensure even cooking and browning on both sides. Using a spider strainer, fish out the chips and place on paper towel-lined plate to drain excess oil. Sprinkle kosher salt onto hot taro chips.
- 4 Repeat until all taro is fried.
- 5 This is best eaten day of.

RECIPE NOTES

The number of chips you get are dependent on how big your taro is.

NUTRITION FACTS

Serving: 1 SERVING | Calories: 320 KCAL | Carbohydrates: 1 G | Protein: 1 G | Fat: 36 G | Saturated Fat: 3 G | Trans Fat: 1 G | Sodium: 1 MG | Potassium: 18 MG | Fiber: 1 G | Sugar: 1 G

This website provides approximate nutrition information for convenience and as a courtesy only. Nutrition information can vary for a variety of reasons. For the most precise nutritional data use your preferred nutrition calculator based on the actual ingredients you used in the recipe.

Course: Snack Cuisine: American Keyword: healthy snack, snack ideas

Homemade Taro Chips - <https://www.tablefortwoblog.com/homemade-taro-chips/>

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